

10 EQUIPMENT AND UTENSILS FOR FOOD SERVICE UNITS AND DINING HALLS

10.1 Needs Assessment for Equipment and Utensils

10.1.1 Factors influencing the needs assessment

- The type of food preparation, food system and food service system
- The type of menu for normal and therapeutic diets. The type of dishes for normal and therapeutic diets which must be provided must be known.
- The number of clients, number of meals and refreshments that must be served during 24 hours according to different menus, must be known. A standardised recipe must be available for each dish prepared. The recipe indicates the type, capacity, number and occupation of equipment and utensils.
- The type of food used, such as fresh, frozen or convenience food must be known.
- The handling of each type of food from delivery to serving must be known.

10.1.2 Example One

- You must prepare and serve 100 portions potato chips by using fresh potatoes. A standardised recipe indicates that you must buy 15kg potatoes.
- *The following equipment and utensils are required:*

TYPE OF EQUIPMENT/ UTENSILS	CAPACITY/ DIMENSIONS	QUANTITY	* ITEM	REMARKS
Platform/Scale	100 kg	One		As the scale will be used for the weighing of various other items, the capacity can be 100 kg to 150 kg
Mobile Platform	900x1200x250m m	One		For the transport of potatoes from storage area to preparation area
Vegetable peeler with trough	15 kg/3 min	One		Occupation time 3 minutes
Vegetable peeler (hand type)	150 mm	One	HC 5831	Eyes and blemishes are removed from peeled potatoes
** Multi-purpose trolley: 2 tier with plastic containers	860x600x1580m 580x400x150m m	Two	HC 5272	Transport peeled potatoes to food processor
Food processor with chip blade	5-10 kg/min 125-150mm	One One		Occupation time ± 3 min. As the food processor will also be used for the processing of other items, the capacity can be larger with other attachments.

**		One		Transports cut potatoes to tilting frying pan
Tilting frying pan	30-40 litre	One		Occupation time 30 to 40 minutes at 200°C
**	**	**	**	Transport cooked potato chips to serving counter
Skimming ladle	150x100mm	One	HC 5714	Remove chips from cooking oil
Bain Marie		One		
Gastronorm	G1 1x3 100mm deep containers	Two		Cooked potato ships are placed in and served from containers
Dinner plates porcelain	250mm diameter	Hundred	HC 5884	
Food thong	510mm	One	HC 6175	

- * *Item T: Refer to equipment manual*
HC: Refer to Basic Food Service Equipment Handbook
K: Refer to specific contract

- ** *Item - The same trolley is used to transport Bain-Marie containers from the tilting frying pan to the serving counter*

10.1.3 EXAMPLE TWO

- You must prepare and serve 100 portions of potato chips from frozen chips. A standardised recipe indicates that you must buy 2x5 kg frozen potato chips.
- The following equipment and utensils are required:*

TYPE OF EQUIPMENT/ UTENSILS	CAPACITY/ DIMENSIONS	QUANTITY	* ITEM	REMARKS
Platforms/scale	100 kg	One		As the scale will be used for the weighing of various other items, the capacity can be 100 kg to 150 kg
** Multi-purpose trolley 2 tier	860x600x158cm	One		Transport frozen potato chips from freezer to tilting frying pan
Tilting frying pan	34 – 40 litre	One		Occupation time 30 to 40 minutes at 200°C. The capacity of the frying pan can also be 50 litre depending on

				other usage
Skimming ladle	150x100mm	One	HC 5714	Remove chips from cooking oil
**	*8	**	**	Transport cooked potato chips to serving counter
Bain Marie		One		
Gastronorm Bain-Marie	G1:1x3 100mm deep containers	Two		Cooked potato chips are placed in and served from containers
Dinner plates porcelain	250mm diameter	Hundred	HC 5884	
Food thong	510mm	One	HC 6175	

** The same trolley is used to transport Bain-Marie containers from the tilting frying pan to the serving counter.

- Rush hours during mealtimes must be kept in consideration. The preparation times of dishes must be such that the maximum utilisation of the type of equipment is ensured:

Example:

- Cook food in successive batches
- Plan timely pre-preparation of food.
- The number of food service personnel available as well as the skill of the food service personnel.
- In smaller food service units it is sometimes not necessary to plan cold rooms and freezer rooms. One can make use of gastronorm reach-in refrigerators and freezers with different compartments and 1, 2 or 3 doors.
- It ensures better food- and wall surface utilisation.

Gastronorm Reach-In Refrigerator / Freezer

MODELS:				
Refrigerator:	GRC/1	GRC/2	GRC/3	
Freezer	GR7/1	GR7/2	GR7/3	
Refrigerator/Freezer	GC7	CC7	GC7	GC7
	285/285	600/600	1350/600	600/1350
DIMENSIONS IN MILLIMETER: <i>(EXTERNAL DIMENSIONS)</i>				
Breadth	680	1370	2070	2070
Depth	810	810	810	810
Height	2100	2100	2100	2100
Volume (e)	600	1270	2035	
	285/285	600/600	1350/1350	600/1350
Temperature scope:	Refrigerator 0°C/4°C			
	Freezer -15°C/-18°C			

Choice of Equipment and Utensils

The following factors must be considered when choosing equipment and utensils for a food service unit.

10.2 Cost of Equipment and Utensils

- The purchasing cost.
- The additional cost for the purchase of accessories to effectively utilise the equipment such as graters, mills, pans and containers.
- The cost attached to the supply of electricity, steam, water and drainage for the use of the equipment.
- The installation cost.
- The maintenance cost of equipment and the replacement of parts.
- The operating costs with regard to the use of electricity or other fuel.

10.3 Design, material and construction of equipment and utensils

10.3.1 Work surfaces and sink units

- Smooth round corners and drawers of stainless steel that draws out only up to a certain point are recommended. Excessive screws, bolts and grooves on equipment must be avoided.
- Work surfaces and sink units must be correct height (± 915 mm) for the type of work that will take place on or in it.
- The work surface must be of the correct width or size if work will commence from both sides or if large items will be handled, such as a pot-washing-up sink.
- The work surface of sink units must be continuous and be made from type 430 stainless steel of 1,2mm thickness. It must be manufactured such that it complies to the required edge finishes. The edges of the central work surface units are formed with a 63mm and 12mm curve and the corners are welded and smoothly finished without any rough edges or openings.
- The stainless steel surface must be resistant against rust, acids, alkaline substances and chemicals.
- The work surfaces and sink units must have a thick back plate underneath with a soundproof, rodent resistant bitumastick mixture in between.
- The corner iron-framework or work surfaces and sinks must be manufactured from corrosion resistant, strengthened, epoxy coated material.
- The work surfaces and sinks are mounted on 304 type stainless steel hollow pipe legs with a 45mm diameter or black epoxy coated legs with corner knot-plates and adjustable pedestals which can adjust the work surface height with 30mm. The top of the leg must be sealed to prevent infestation with insects.
- The pedestals of sinks must be mounted on the floor.
- If required, 1,2mm thick stainless steel shelves are fitted beneath the work surface at a height of 250-300mm above the floor surface.
- Stainless steel tube shelves can also be fitted according to requirements, beneath the work surface.
- Similar shelves can be fitted above the work surface for effective utilisation of the specific work surface such as in a sandwich preparation area.
- Stainless steel drawers can be fitted beneath work surfaces according to requirements.
- At a work surface where vegetables are prepared, a 200x250x20mm nylon type cutting board can be provided by recession of the work surface and must be easily removable.
- If necessary, a work surface can be made mobile by supplying it with heavy-duty wheels with a stopping mechanism. It ensures a more flexible use of working area.
- The sinks can be a combination of 1,2 or 3 basins of different sizes and depths.
- When the work surface of a dishwasher area is planned, it is especially furnished with a dishwasher basket-inlet and a dishwasher basket-outlet and a work surface for dirty

crockery with a built-in scrape-opening. A sink for rinsing purposes can also be planned in this unit.

- The splatter-back of work surface- and sink units is bent to form a 150-152mm upright edge. The splatter-back should be 200mm from the wall.
- The standard design of work surfaces and sink units as manufactured by different companies, are usually available in different sizes.

10.3.2 Shelves for storage areas

- Shelves must be adjustable and sturdy to ensure effective storage of different sized food containers.
- Shelves must be spaced 400-500mm from each other to ensure easy handling and removal of food items.
- The average stretch height of a person is 2 100mm and the upper level of such a shelf should not be higher than 2 000mm.
- The upper shelves must be used for light-weight items.
- The bottom shelf must be at least 250-300mm from the floor surface to ensure ventilation and to facilitate cleaning.
- The other shelves must be adjustable to suit the size of specific items.
- Shelves and epoxy-coated mesh-wire are usually used to ensure vertical storage of vegetables and fruit. The products must not be stapled high upon each other, must be easily visible and easily reachable without being bruised.
- Lattice-type shelves are ideal. It ensures good circulation of air. It is also advantageous when these shelves are mobile. The shelves with baskets should be designed with a slight slope to the front, to facilitate removal.
- In cold rooms, use can be made of mobile as well as solid shelves and palettes. The mobile shelves and palettes facilitates rotation of supplies and cleaning.

10.3.3 Vapour Hoods

- The internal edge of the vapour hood must extend from all open surfaces over a horizontal distance of at least 230mm above cooking equipment.
- The edge of the hood must be at the most 2 130mm from the floor.
- The depth of the hood from the bottom to the top edge should be at least 610mm.
- An extraction fan must be fitted to the hood that will ensure that:
 - The air movement, measured at the inlet of the hood, is at least 30 meter per minute, or that;
 - The ventilation speed in the area where the hood is fitted, is such that the air is exchanged twenty times per hour, whichever is the least.
 - **Note:** (a) is suitable for small vapour hoods in reasonably large food service units and (b) is suitable for large vapour hoods in reasonably small food service units.
- The filters of the vapour hood must be easily removable for regular cleaning purposes. If the vapour hood is not provided with filters, a removable tray must be fitted in the hood to catch up fat dripping from the outlet. This tray must be fitted approximately 45mm underneath the outlet opening and must extend at least 50mm above the outlet.
- All the components of the filters must be fire resistant. The minimum distance from the lowest point of the filters to the cooking surface to reduce the fire hazard must be:
 - No open flame: 760mm
 - Open flame e.g. gas stoves: 1 070mm

- The outlet of the hood must have such a diameter surface that it ensures an air speed in the outlet of at least 460 meter per minute and at the most 670 meter per minute, and must be built that it does not cause a disturbing noise.
- The outlet must flow away gasses and vapour on such a height that it does not cause air pollution.

10.3.4 Finishes of equipment and utensils

General Principles:

- The finishing must be such that it complies with excellent hygienic standards.
- Stainless steel finishes are preferable to enamel which can peel or galvanised steel where the zinc coating will react with the acids in food.
- The finishing must be durable and easy to clean.

10.3.5 Durability of Equipment and Utensils

- The life expectancy of a piece of equipment must be ascertained from the manufacturer or other consumers.
- The in-service training of food service personnel and effective maintenance of equipment and utensils contribute towards its durability.

10.3.6 Safety of Equipment and Utensils

- The equipment and utensils must be safe to use and also during its care.

Example:

- Ovens and steamers should automatically switch off as soon as doors are opened.
- Oven temperature controls must be correct.
- Protectors must be available for blades on cutting- and chopping machines.
- Taps which regulate cold and hot water must be indicated as such.
- Guide lights must indicate when equipment is in operation.
- Written instructions for use and cleaning procedures must be supplied by the manufacturer to the Works Department, who must demonstrate the operation and maintenance to food service personnel.
- Equipment must be placed to ensure a logical flow of work.

10.3.7 Availability of Equipment, Parts and Utensils

- Equipment and parts or fittings which are manufactured locally, must first be taken into consideration, provided it complies with all other requirements. Some equipment and utensils can also be obtained through state contracts.

10.3.8 Equipment and Utensils with a Multi-Purpose

- When pieces of equipment and utensils are compared with each other, the one that can perform more than one function will be more economical.

Example: An electrical potato chip cutter, which can only cut potatoes in comparison with a food processor which can process all other foods in a variety of forms by only using different fittings.

10.3.9 Source of Energy required for the Operation of Equipment

- The availability of the different energy sources such as electricity, steam and gas as well as the connection and cost of the energy source, must be taken into consideration when choosing equipment.

10.4 Budget for Equipment and Utensils

10.4.1 New food service unit

- When planning a new food service unit, a needs assessment is done for equipment and utensils according to the proposed procedure as discussed in paragraph 10.1. The proposed equipment and utensils are taken into consideration during the cost estimation of the total planning or service.

10.4.2 Existing food service unit

- When additional equipment and utensils are needed in an existing food service unit, it is usually to:
 - Replace obsolete equipment;
 - Comply with new services provided;
 - Extend existing services;
 - Comply with organisational changes; and
 - Improve short-comings in the existing service
- The following procedure is followed:
 - Additional equipment and utensils
 - An application for New Equipment or capital works can be handed in yearly. The application must clearly be motivated with regard to the necessity and purpose of the specific service. The application must be accompanied by a cost estimation and a description of the item. It must be determined if the item can be installed, in other words whether there is sufficient floor space and if electricity or steam is for example available.
 - The new equipment applications, after submission to and approval by the Medical Superintendent of the Hospital are sent to the purchasing clerk of the Hospital by the end of July. The purchasing clerk must control the proposed costs with the approved budget. The items are divided into two groups:
 - Head Office purchases which include items above a specified amount and Hospital purchases which include items below the specified amount.
 - Suitable application forms 81/515646 must reach Head Office before 30 September. In both instances, provision must be made in the following financial year's New Equipment Budget, for the purchase of specific equipment and utensils.

10.4.3 Replacement of Equipment

The replacement of some existing and the supply of some new equipment which is the responsibility of the Chief Directorate: Works, are done as follows with reference to Hospital Services Manual VI, paragraph 3.9, 5.9.3 and 6.4.2.

- Condemnation of equipment for which a replacement authorisation must first be obtained from the Chief Directorate: Works, according to the Hospital Services Manual Part VI, paragraph 6 and 6.4.2 and for which reparation is usually undertaken by the Works Department, must be accompanied by a 81/505050 report. The report must indicate that the equipment is irreparable or that it is uneconomical to repair. A separate requisition 81/505555 must be written and submitted together with the 80/505050 to the Condemnation Board for inspection of the specific equipment. If the application is approved the condemnation report 81/504949 must be submitted to the Chief Directorate: Works for commentary. The officer responsible for the purchasing of equipment must apply the stipulations of the Hospital Services Manual Part VI, paragraph 3.9 and 5.12.2 to expedite the purchases.

10.4.4 Reparation of Existing Equipment

- The repair of equipment which is not normally done by the Chief Directorate: Works, is handled as follows: A technical report is given by an officer of the Chief Directorate: Works and his recommendations are handed in to Head Office on form 81/505050 and afterwards the same procedure as mentioned in paragraph 10.3.3.1 is followed. Consideration can also be given to the commercialisation of installation and reparation services.

10.5 Classification of and Quantities for equipment and Utensils for Specific sized Food Service Units and Dining halls

- Estimated quantities are indicated. Quantities must however be adapted to individual circumstances.

Key:

* *Item T: Refer to Equipment Manual or contracts as applicable.*

K: Refer to specific contract.

HA and HD: Refer to Contracts.

** *Number: Refer to symbol and number in paragraph 9.1 of Planning Manual
Refer to paragraph 9.2 of the Planning Manual for the provision of Fire Extinguishers, warm- and cold water and switch socket outlet.*

*** *Shelf Mobile (for food) for non-cooled, cold and freezer rooms. The size can be determined according to individual needs and compiled from the following units:*

LENGTH	DEPTH	HEIGHT	NUMBER BASKETS	
390	565	1440mm	7	OK
780	565	1440mm	14	OK
1270	565	2160mm	21	OK
390	565	2160mm	11	OK
780	565	2160mm	22	OK
1270	565	2160mm	33	OK

**** **Baskets**

	WIDTH	LENGTH	HEIGHT
Type 1:	400	530	160mm
Type 2:	400	530mm	85mm

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
				B50	B100	B200	B300	B500	B600	B800	B1200
Number of Meals/Day				250L150	500L300	900L500	1500L900	2400L1400	3300L2000	4600L2800	7000L3800
B=Breakfast L=Lunch S=Supper				S50	S100	S200	S300	S500	S700	S1000	S2000
10.4.1	Area A (Paragraph 9.2 Planning Manual)										
	Delivery and Reception Area										
10.4.1.1	Platform, mobile, ± 1000x600x300mm			1	1	1	2	2	3	3	3
10.4.1.2	Shelf, wire or stainless steel, mobile, 1067 x 508mm, 4-tier			1	1	2	2	3	3	3	3
10.4.1.3	***Shelf, Mobile, for food			1	1	1	1	1	2	2	2
10.4.1.4	****Baskets			7	11	14	21	33	42	66	66
10.4.1.5	Scale, platform, capacity : 100kg 250kg 325kg			1	1						
						1	1	1	1	1	
											1
10.4.1.6	Trolley, Multi-purpose, for baskets			1	2	2	2	2	2	2	2
10.4.1.7	Hosepipe with spout and nozzle			Quantity and length determined by floor surface and position of tap							
	Container with hosepipe and spout wall mounted										
10.4.1.8	Work surface, stainless steel, 2m long			1	1	1	1	1	1	1	2
10.4.1.9	Wash Basin, Hand-, stainless steel			1	1	1	1	1	1	1	1
10.4.1.10	Warm air hand dryer			1	1	1	1	1	1	1	1
10.4.1.11	Soap Dispenser			1	1	1	1	1	1	1	1
10.4.1.12	Fire Extinguisher			1	1	1	1	1	1	1	1
10.4.1.13	Refuse bin galvanised/plastic			1	1	1	2	2	2	2	2
10.4.1.14	Dolly for refuse bin			1	1	1	2	2	2	2	2

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
	Office Equipment (Area K)										
10.4.2	Area B (Paragraph 9.2 Planning Manual)										
	Pre-preparation areas										
	B1 Decrating of vegetables and fruit										
	B2 Vegetable pre-preparation										
10.4.2.1	Refuse bin, galvanised/Plastic			2	2	2	3	3	4	4	5
10.4.2.2	Dolly for refuse bin			2	2	2	2	2	2	2	2
10.4.2.3	Wash Basin, Hand-, Stainless Steel			1	1	1	1	1	1	1	1
10.4.2.4	Warm air hand dryer			1	1	1	1	1	1	1	1
10.4.2.5	Soap Dispenser			1	1	1	1	1	1	1	1
10.4.2.6	Vegetable Peeler Capacity : 4kg/3minutes 8kg/3 minutes 15kg/minutes			A cording to need. Not necessary with pre-prepared vegetables							
				1	1						
						1	1				
								1	1	1	1
10.4.2.7	Vegetable washer and-Dryer			A cording to need. Not necessary with pre-prepared vegetables							
	Vegetable dryer 4kg/3 minutes			1 4kg/3min	1 4kg/3min				1 1	1 1	1 1
	Vegetable washer-dryer					1	1	1	1	1	1
	400-900kg/hour 203minutes/time					35kg/3min	35kg/3min	35kg/3min	35kg/3min	35kg/3min	35kg/3min
10.4.2.8	***Shelf, Mobile, for food			Par10.18	2	2	2	3	3	3	4
10.4.2.9	****Baskets				2x7	2x14	2x21	3x21	3x21	3x21	4x21
10.4.2.10	Sink, Double, Double Drying Leaf, 500x500x400mm(sink)			1	1	1	1	1	1	1	1
10.4.2.11	Trough, Mobile, 60l			1	1	2	2	3	3	4	4
10.4.2.12	Work Surface, Stainless Steel with opening for refuse bin			1	1	1	1	1	1	1	1
10.4.2.13	Work Surface, Mobile							1	1	1	1

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.2.14	Peeler, Groove, Vegetable-, 150mm Long, Blade 65mm Long			2	2	4	4	4	6	8	8
10.4.2.15	Knife, Vegetable-, or Peeling, Bakelite or Nylon Handle, Stainless Steel Blade			1	2	2	3	3	4	4	6
10.4.2.16	Chopping Board, Nylon, 450x600x20mm			1	2	2	3	3	4	4	6
10.4.3	Area C (Paragraph 9.2 Planning Manual)										
	Storage Areas-C1 Groceries										
10.4.3.1	Container, Mobile 121/136l			6	6	8-9	8-10	8-10	8-10	10	10
10.4.3.2	Platform, Mobile, ±1000x600x300mm			1	1	1	1	1	2	3-4	3-4
10.4.3.3	Shelf, Adjustable, Epoxy Coated Steel. (Total shelf length divided into different adjustable levels)			30m	50m	50m	50m	65m	65m	80m	100m
	(Paragraph 10.2.2.2 Planning Manual)										
	C2 Weighting Room and Storage area for Daily Provisions										
10.4.3.4	Scale, Counter, Weights-5q, Electronic, Capacity: 20kg			1	1	1	1	1	1	1	1
10.4.3.5	Chair, Bar-			1	1	1	1	2	2	2	2
10.4.3.6	Trolley, Multi-purpose, for Baskets			1	2	2	2	3	3	3	3
10.4.3.7	Sink, Double, Single Drying Leaf 500 x 500 x 300mm (sink)			1	1	1	1	1	1	1	1
10.4.3.8	Work Surface, Stainless Steel, with Drawers			2m	2m	2m	2m	2m	2m	2m	2m
10.4.3.9	Work Surface, Stainless Steel with Shelves			2m	2m	2m	2m	2m	2m	2m	2m

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.3.10	Refuse bin, Galvanised/plastic			1	1	1	1	1	2	2	2
10.4.3.11	Dolly for refuse bin			1	1	1	1	1	2	2	2
10.4.3.12	Cups, measuring-, plastic, set of 25ml, 50ml, 100ml, 500ml			1	1	2	2	2	3	4	4
10.4.3.13	Jug, measuring-, plastic, 500ml			1	1	1	1	2	2	3	3
10.4.3.14	Spoons, measuring-, plastic, set of 1ml, 2ml, 5ml, 12,5ml			1	1	2	2	2	3	4	4
10.4.3.15	Refrigerator, Gastronom, Reach-in type, Capacity : 600ℓ, 1270ℓ, 2035ℓ		According to individual need								
10.4.3.16	Wash Basin, Hand, Stainless Steel			1	1	1	1	1	1	1	1
10.4.3.17	Soap Dispenser			1	1	1	1	1	1	1	1
10.4.3.18	Warm Air Hand Dryer			1	1	1	1	1	1	1	1
C3 BREAD STORAGE AREA											
10.4.3.19	Shelf, Mobile, 1067x508mm, 4-tier, epoxy coated steel		Bread	Cupboard (Steel)	1	2	3	4	6	8	12
C4 General Cold Room											
10.4.3.20	Platform, Mobile, 678x440x150mm			Par 10.1.8	2	2	3	3	4	4	5
10.4.3.21	****Baskets				8	10	15	15	20	20	25
10.4.3.22	Shelf, Stainless Steel, 3-tier, Solid				2	4	5	6	7	8	8
10.4.3.23	Food Container, Plastic 580 x 400 x 150				10	20	25	30	35	40	40
C5 Eggs, Milk and Dairy Product Cold Room											
10.4.3.24	Platform, Mobile, 678x440x155mm		1	Par 10.1.8	1	2	3	4	4	5	5
10.4.3.25	Shelf, Stainless Steel, 3-tier solid				1	1	1	1	1	1	1
C6 Meat Cold Room											
10.4.3.26	Shelf, Stainless Steel, 3-tier, solid				1	1	1	1	1	1	1
10.4.3.27	Food Container, Plastic 580 x 400 x 150mm				5	10	15	20	20	30	40

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.3.28	Trough, Stainless Steel, Mobile								1	1	1
	C7 Vegetable and Fruit Cold Room										
10.4.3.29	***Shelf, Mobile, for food			Par 10.1.8	4	4	4	6	6	7	8
10.4.3.30	****Baskets				4 x 7	4 x 14	4 x 21	6 x 21	6 x 21	7 x 21	8 x 21
C8 Freezer Room for Fish, Chicken, Vegetables and Ice Cream											
10.4.3.31	Shelf, Stainless Steel, 5-tier Solid										
10.4.3.32	Freezer, Gastronorm, Reach-in Type										
	Capacity : 600ℓ			1							
	1270ℓ				1						
	2035ℓ										
C9 Fresh Vegetable and Fruit Non-cooled Storage Area											
10.4.3.33	Platform, Mobile, 678x440x150mm			1	1	1	1	2	2	3	4
10.4.3.34	***Shelf, Mobile, for food			1	1	3	3	5	5	6	7
10.4.3.35	****Baskets			1 x 7	1 x 7	3 x 7	3 x 7	5 x 7	6 x 7	6 x 7	7 x 7
C10A Cleaning Agent Storage Area											
10.4.3.36	Dolly for cleaning agent bins			1	1	1	1	2	2	2	2
10.4.3.37	Shelf, Adjustable, Epoxy Coated Steel (Paragraph 10.2.2.2, Planning Manual)			1	1	1	1	1	1	1	1
10.4.3.38	Platform, Mobile (must push in beneath shelf to store 25ℓ Bins)			11	1	1	1	2	2	3	4
	600 x 400 x 145mm										
C10B Cleaning Equipment Storage Area											
10.4.3.39	Hook, above drainage furrow, where mops, brooms and squeegees hang			8	8	12	14	16	16	22	22
10.4.3.40	Broom soft			2	2	2	3	3	3	3	4
10.4.3.41	Broom, scrubbing			2	2	2	3	3	3	4	4
10.4.3.42	Mop			2	2	3	3	4	4	5	5

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.3.43	Bucket, Stainless Steel, w without Lid, 1400ml, w without standing hoop or mop unit, mobile			2	2	2	2	3	3	4	4
10.4.3.44	Squeegee			2	2	3	3	4	4	5	5
10.4.3.45	*****Polisher			1	1	1	1	1	1	1	1
10.4.3.46	*****Scrubbing Machine			1	1	1	1	1	1	1	2
10.4.3.47	Rinsing Bowl			1	1	1	1	1	1	1	1
<i>*****Sometimes belong under the cleaning division of the institution</i>											
Scrubbing machine must have a facility to suck up water											
C11 Refuse Storage Area											
10.4.3.48	Hook above drainage furrow			1	2	2	3	4	4	6	6
10.4.3.48	Hosepipe with spout			1	1	1	1	1	1	1	1
10.4.3.50	Container for hosepipe and nozzle (wall-mounted)			1	1	1	1	1	1	1	1
10.4.3.51	Refuse Bin, Galvanised/plastic			2	3	4	6	8	8	12	16
10.4.3.52	Dolly for refuse bin			1	1	1	2	2	2	2	2
C12. Crockery -, cutlery- and Linen Storage Area											
<i>(Additional New Stock to Provide to Divisions as well as Dininghalls)</i>											
Note: Only additional quantities are indicated. Quantities in use are calculated separately											
10.4.3.53	Shelf, Adjustable, Epoxy Coated			1	1	1	1	1	1	1	1
	Steel, 5-tier (Paragraph 10.2.2.2 Planning Manual)										
CROCKERY :											
10.4.3.54	Plate, Dinner-, White, 250mm Diameter			20	30	50	80	100	100	150	200
10.4.3.55	Plate, Breakfast White, 220mm Diameter			10	10	20	20	30	30	50	60

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.3.56	Plate, Soup-, White 225mm Diameter			10	10	20	20	30	30	50	60
10.4.3.57	Plate, small-, or bread-, White, 180mm Diameter			20	30	50	80	100	100	150	200
10.4.3.58	Bowl, Soup-, White 350ml			10	10	20	20	30	30	50	60
10.4.3.59	Cup, Tea-, White, 150-180ml			50	80	100	100	150	150	180	200
10.4.3.60	Saucer, Tea-, White			50	80	100	100	150	150	180	200
10.4.3.61	Bowl, Dessert-, White 160mm Diameter, 25mm Deep			20	30	50	80	100	100	150	200
10.4.3.62	Plate, Cake-, Glass, Flat, 250-300mm Diameter		2	3	3	3	3	3	3	4	4
10.4.3.63	Jug, Glass, 1800ml	Individual adaptation according to need and serving system									
				2	3	3	3	3	3	4	4
10.4.3.64	Bowl, Fruit-, or Salad-, Glass, 230mm diameter, 80mm Deep	Individual adaptation according to need and serving system									
10.4.3.65	Glass, Drinking-, Fluted, 250ml			20	30	50	80	100	100	150	200
10.4.3.66	Knife, Bread-, Table, Stainless Steel			10	20	40	70	90	90	150	200
10.4.3.67	Knife, Table, Stainless Steel			10	20	40	70	90	90	150	200
10.4.3.68	Fork, Dessert, Stainless Steel			10	20	40	70	90	90	150	200
10.4.3.69	Fork, Table-, Stainless Steel			10	20	40	70	90	90	150	200
10.4.3.70	Spoon, Dishing-up, Stainless steel 350mm Long	6 per serving point i.e. divisions and cafeteria serving points. Are adapted individually									
10.4.3.71	Spoon, Dessert-, Stainless Steel, 175mm Long			10	20	40	70	90	90	150	200
10.4.3.72	Spoon, Soup-, Stainless Steel, 162mm Long			10	20	40	70	90	90	150	200
10.4.3.73	Spoon, Table-, Stainless Steel, Required at entertainment Area			6	6	6	6	8	8	10	10
10.4.3.74	Spoon, Tea-, Stainless Steel, 133mm Long			20	30	50	80	100	100	150	200
		1 per/client i.e. 11 Bed. Individual adaptation for number of patients									